



M E N U

WEDNESDAY, SEPTEMBER 17TH

FIRST COURSE

DATE & BRIE TURNOVER

Flaky golden pastry pockets filled with creamy brie and sweet Medjool dates, baked to perfection and finished with a touch of honey — a luxurious bite to begin the evening.

SECOND COURSE

BUTTERNUT SQUASH SOUP

Silky roasted butternut squash purée blended with a hint of nutmeg and cream, topped with crispy sage leaves and a drizzle of spiced pumpkin seed oil.

THIRD COURSE

HONEYCRISP APPLE & CANDIED PECAN SALAD

Crisp Honeycrisp apples, mixed greens, and candied pecans tossed with crumbled goat cheese and a light apple cider vinaigrette — a refreshing and balanced interlude.

FOURTH COURSE

BRAISED BEEF RAGÙ WITH ROOT VEGETABLES

Slow-simmered beef braised in red wine and roasted tomatoes, enriched with garlic, fresh herbs, and tender root vegetables. Served in a rich demi-glace and finished with a dollop of whipped ricotta for rustic comfort at its finest.

FIFTH COURSE

SALTED CARAMEL APPLE PIE CHEESECAKE

Layers of creamy cheesecake swirled with spiced apple filling, topped with a buttery crumble, drizzled with warm salted caramel, and crowned with whipped cream — a decadent finale that captures the essence of fall.

